

FIG. 1

2/7

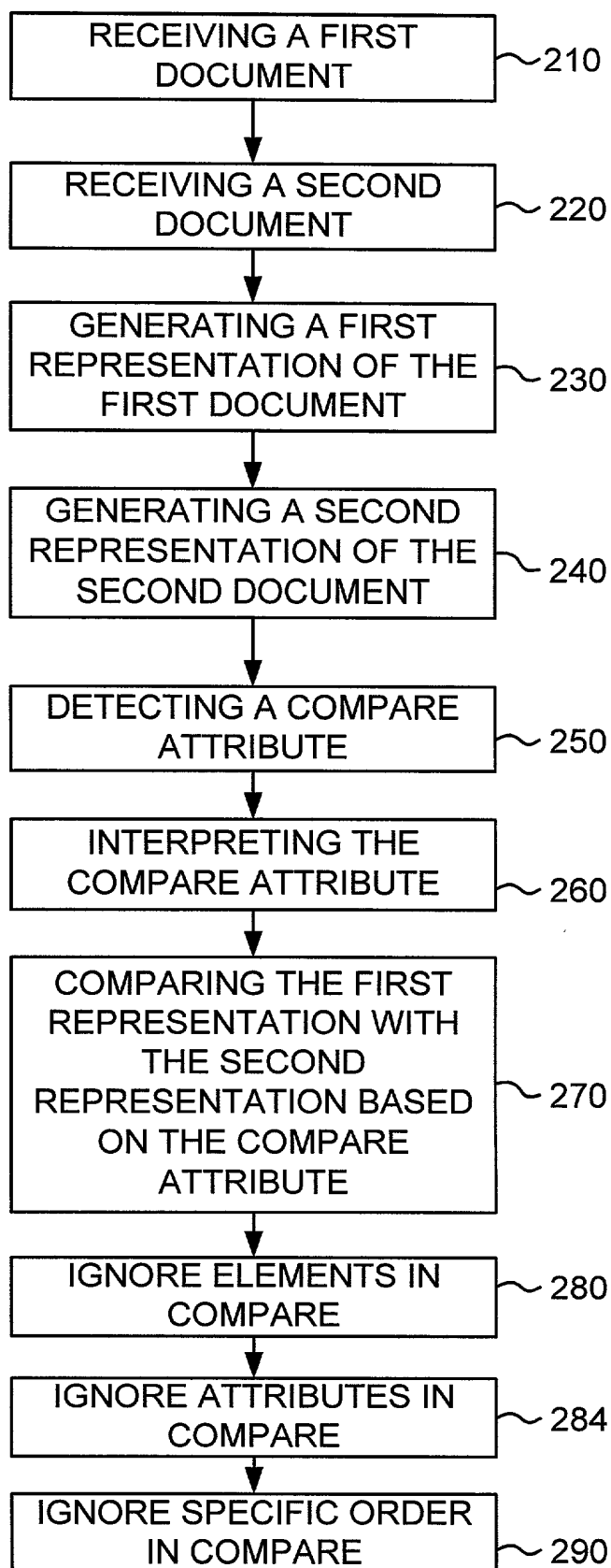


FIG. 2

## FIRST EXEMPLARY DOCUMENT

```
<Recipes>
  <Recipe cmp:ignorAttrs="id"
    cmp:ignorElts="note,catogories" id="5729450"
    author="Mrs. Butterworth" title="syrup">
    <ingredients cmp:unordered="True">
      <ingredient amount="4" units="cups">Maple
        Extract</ingredient>
      <ingredient units="cups"
        amount="2">Sugar</ingredient>
      <ingredient amount="6"
        units="Tsp">Butter</ingredient>
    </ingredients>
    <processing>
      <step>Warm the maple extract enough to
        make it thin.</step>
      <step>Melt the butter.</step>
      <step>Add the sugar to the thinned maple
        extract.</step>
      <step>Add the melted butter to the maple
        extract</step>
      <step>Mix until the sugar is dissolved &
        the butter is completely blended.</step>
      <step>Let cool for at least one hour</step>
    </processing>
    <note>For best results warm the syrup before
      serving</note>
    <categories>breakfast,condiment</categories>
  </Recipe>
</Recipes>
```

**FIG. 3A**

## SECOND EXEMPLARY DOCUMENT

```
<Recipes>
  <Recipe id="5729452" author="Mrs. Butterworth"
    title="syrup">
    <ingredients>
      <ingredient units="cups"
        amount="2">Sugar</ingredient>
      <ingredient amount="6"
        units="Tsp">Butter</ingredient>
      <ingredient amount="4" units="cups">Maple
        Extract</ingredient>
    </ingredients>
    <processing>
      <step>Warm the maple extract enough to
        make it thin.</step>
      <step>Melt the butter.</step>
      <step>Add the sugar to the thinned maple
        extract.</step>
      <step>Add the melted butter to the maple
        extract</step>
      <step>Mix until the sugar is dissolved &
        the butter is completely blended.</step>
      <step>Let cool for at least one hour</step>
    </processing>
    <note>Refrigerate syrup after use.</note>
    <categories>condiments</categories>
  </Recipe>
</Recipes>
```

**FIG. 3B**

<Recipes>  
   <Recipe cmp:ignorElts="note,catogories" id="5729450"  
     author="Mrs. Butterworth" title="syrup">  
       <ingredients>  
         <ingredient amount="4" units="cups">Maple  
           Extract</ingredient>  
         <ingredient units="cups"  
           amount="2">Sugar</ingredient>  
         <ingredient amount="6"  
           units="Tsp">Butter</ingredient>  
       </ingredients>  
       <processing>  
         <step>Warm the maple extract enough to  
           make it thin.</step>  
         <step>Melt the butter.</step>  
         <step>Add the sugar to the thinned maple  
           extract.</step>  
         <step>Add the melted butter to the maple  
           extract</step>  
         <step>Mix until the sugar is dissolved &  
           the butter is completely blended.</step>  
         <step>Let cool for at least one hour</step>  
       </processing>  
       <note>**Differences in the text for this element  
         between the first exemplary document and the  
         second exemplary document do not affect the  
         comparison since the element is  
         ignored.**</note>  
       <categories>**Same as above.**</categories>  
     </Recipe>  
 </Recipes>

**FIG. 4**

```

<Recipes>
  <Recipe cmp:ignorAttrs="id" id="ignored" author="Mrs.
    Butterworth" title="syrup">
    <ingredients>
      <ingredient amount="4" units="cups">Maple
        Extract</ingredient>
      <ingredient units="cups"
        amount="2">Sugar</ingredient>
      <ingredient amount="6"
        units="Tsp">Butter</ingredient>
    </ingredients>
    <processing>
      <step>Warm the maple extract enough to
        make it thin.</step>
      <step>Melt the butter.</step>
      <step>Add the sugar to the thinned maple
        extract.</step>
      <step>Add the melted butter to the maple
        extract</step>
      <step>Mix until the sugar is dissolved &
        the butter is completely blended.</step>
      <step>Let cool for at least one hour</step>
    </processing>
    <note>For best results warm the syrup before
      serving</note>
    <categories>breakfast,condiment</categories>
  </Recipe>
</Recipes>

```

**FIG. 5**

```

<Recipes>
  <Recipe id="5729450" author="Mrs. Butterworth"
    title="syrup">
    <ingredients cmp:unordered="True">
      <ingredient amount="6"
        units="Tsp">Butter</ingredient>
      <ingredient units="cups"
        amount="2">Sugar</ingredient>
      <ingredient amount="4"
        units="cups">Maple Extract</ingredient>
    </ingredients>
    <processing>
      <step>Warm the maple extract enough to
        make it thin.</step>
      <step>Melt the butter.</step>
      <step>Add the sugar to the thinned maple
        extract.</step>
      <step>Add the melted butter to the maple
        extract</step>
      <step>Mix until the sugar is dissolved &
        the butter is completely blended.</step>
      <step>Let cool for at least one hour</step>
    </processing>
    <note>For best results warm the syrup before
      serving</note>
    <categories>breakfast,condiment</categories>
  </Recipe>
</Recipes>

```

**FIG. 6**